



**THE LANDING**

BAY OF ISLANDS NEW ZEALAND



## Madre Chardonnay 2020

### TASTING NOTES

The 2020 Madre Chardonnay offers a complex aroma of citrus, stonefruit and spice characteristics. Deep and intense, the palate offers crisp citrus flavours, with mineral notes and a powerful, lingering finish. A sophisticated wine that matches perfectly with the delicacy of lobster or subtle, sweet-flavored fish like grouper.

### TECHNICAL ANALYSIS

**pH:** 3.25

**TA:** 0.67%

**Alcohol:** 14%

**Allergens:** None

**RS:** Dry

**Blend:** 100% Chardonnay

### VITICULTURE

The Landing's first vines, from which most of the Madre grapes are picked, were planted in 2007. Growing within sight of the ocean, the fruit is warmed by Northland's long summers and dried by cooling sea breezes.

### WINEMAKING

The grapes were hand-picked from three blocks at The Landing, on 11, 17 and 24 February 2020, with yields ranging from 3.5–5.5 tonnes per hectare. Whole-bunch fruit was gently pressed to French oak barrels, 50% new, for fermentation. After 11 months, the wine was blended to tank for more than a year, ageing on full yeast lees.

### VINTAGE NOTES

Chardonnay 2020 was an outstanding growing year in the Bay of Islands, with low rainfall over the ripening months, allowing each block to be harvested at the optimal ripeness.

**September 2019– March 2020 Rainfall 424mm, GDD 1640°C**

### REVIEWS

**Jancis Robinson** 17/20

**Bob Campbell** 96/100

**Andrea Pritzker** 96/100

**Cameron Douglas** 95/100

**Michael Cooper** 5 Stars